



CIBELES SET MENU

Monday to Thursday

Meninas Grill invites you to indulge in a journey through modern Spanish cuisine, where premium smoked cuts, seafood and bold Mediterranean flavours come together in a set menu experience.

2 Course 79pp - 3 Course 89 pp

TAPAS

(Choose one)

Pan de Tomate & Chorizo - Crispy toasted bread topped with slow-confited cherry tomatoes, smoky Spanish chorizo and delicate shaved goat cheese.

 **Pinchos de Pulpo** - Tender Spanish-style octopus served over crispy brava potatoes, finished with paprika-infused oil.

 **Tortilla Española** - A traditional Spanish egg tortilla, layered with delicately chopped potatoes and poached onion with a touch of our pimenton sauce

PRINCIPAL

(Choose one)

 **Lubina al Ajillo** - Pan-seared sea bass served with silky mashed potato, broccolini, sautéed mushrooms, almonds and our signature garlic mojo.

Piquillo Relleno - Fire-roasted piquillo peppers generously filled with a rich beef and pork blend, finished with charred capsicum sauce and crispy potato straws.

Parrilla Castilla - A premium selection from the grill featuring 200g of hickory smoked +100 day grain fed rump cap, Spanish chorizo, pickled onion, served with truffle triple cooked golden crispy potatoes served with our house made chimichurri.

POSTRE

 **Torrijas de leche** - Delicate slices of warm bread soaked in a creamy milk infusion with cinnamon and citrus, lightly fried to a golden crisp.

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